



DEPARTMENT OF HEALTH AND HOSPITALS

Public Health

Retail Food Inspection Results

Establishment Information	
Permit Number:	
Establishment:	
Address:	
City/State/Zip:	

The large bolded text below is the category of the violation marked. There are 17 Categories total. The first 8 Categories contain Critical Violations. The remaining Categories contain the Non-Critical Violations.



2. Food - Time/Temperature Violations: Food – Cold Holding

*1309 - Food stored for cold-holding and service was not held at a temperature of 41 °F or below.

V/C



The asterisk in front of the violation denotes the violation as being Critical. Violations fall into two main categories, (1) **Critical**, (2) **Non-Critical**. Critical Violations, if left uncorrected, are more likely to directly contribute to food contamination or illness. Non-Critical Violations are not directly related to the cause of food borne illness, but if left uncorrected, could become critical.

Violations will be marked by either a **V** or **V/C**. These letters represent what the Inspector noted at the time of inspection. If a Violation is present, then **V** is marked. If that Violation is something that can be corrected while the Inspector is present and they observe it being corrected, then they will mark **V/C** for violation corrected.



17. Miscellaneous: Linen/Laundry, Wipe Cloths

4113 - Soiled linens are not kept in clean , non-absorbent receptacles or clean washable laundry bags.

V



The number in front of the Violation corresponds with the section in our State Sanitary code, [LAC Title 51, Part XXIII](#).